

Farmerette New Joan
Of Arc, Says EducatorBY DR. WILLIAM A. M'KEEVER,
Professor in the University of Kansas and a Well-Known Educator.

Boys, look here, I have found something else to make you duck your heads—a young, slender city girl who spent fourteen weeks on a farm during last season and made a remarkable record. As a diversion from common farm work she became an expert bareback rider and acquired locally the name of "Joan of Arc."

But I want to cite this girl for higher honors—as a "Joan of Arc" indeed, one called to lead a defeated and purposeless young generation out of the grim and smoke of the big city into the field and meadow, where there is a splendid possibility of present victory and future achievement for youth. Listen to the fragments of her story:

"I joined the land army for 14 weeks of general farm work and dairying. Made up my mind from the start to make good, and so I did."

"Incidentally gained rugged health, a ruddy tan and 15 pounds."

"Helped to carry roots, weeds and stones off the soil."

"Helped plant potatoes, carrots, beets, radishes, strawberries, peas, tomatoes, parsnips, lettuce."

"It was truly wonderful to watch things grow."

"Could not stay in the field all the time. So, as they wanted someone to take charge of the dairy, I volunteered and had to make good."

"We had 28 cows to milk and 18 calves to look after. I volunteered to milk my fingers and wrists pained me dreadfully, but I did not lose courage."

"Was finally able to milk 15 cows in an hour and a half."

"This work had to be done Sundays, holidays, rain or shine, and I had to be up at 5 o'clock every morning."

"All the farmers wanted me to work in the fields, as I could manage a team and do all kinds of farm work. Even found haying easy."

"Now, the foregoing are excerpts from the story of a city girl farmerette. I should like to have it extended and embellished and then assign it as a classic to be read in every city high school and by every winning young chap who comes begging me personally to conduct him to a job on some 'nice attractive farm.'"

"I would assign it as a classic exercise for fudge eating, soft young do-nothings. I would like to appoint the young farmerette writer as vocational adviser and manager of an employment bureau for the working class named above and watch her put them to digging and hoeing and hauling hay and heaving stones and milking 15 cows and getting out to work at 5 a.m., and being all-round worthwhile."

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Fashion's Forecast
By Annabel Worthington.

CHILD'S DRESS.

This simple little yoke dress for a small miss is especially pretty in dainty summer materials or silk. The body and sleeves are cut in one with fullness at the front and back. The child's dress, No. 5685, is cut in sizes 12, 14, 16 and 18. Size 14 requires 1 1/2 yards 27-inch material and 1 1/4 yards edging. Price 12 cents.

Limited space prevents showing all the styles here. We will send you our 32-page fashion magazine, containing all the good, new styles, hints on dress-making, etc., for 5c, or 3c, if ordered with a pattern.

Our fashions and patterns are furnished by the leading fashion artists of New York City. Send orders to Fashion Department, The News-Scimitar, 22 East Eighteenth street, New York City.

WOMEN PHARMACISTS.

Pharmacy as a field for women is emphasized by Dean H. H. Rusby of the College of Pharmacy of Columbia university, in his annual report. With the increased popularity of pharmacy as a profession for women, there is a corresponding increase in the number of women who are studying to prepare themselves to take up this work. Commenting on the largely increased attendance of women during the last year, the dean says that they have won their full share of class honors.

"Until recently," said Dean Rusby the other day, "we had few women in this field. But now, as the number of women in pharmacy is increasing, they are making good in pharmacy, and some of them have taken advanced courses and become analysts in laboratories and for manufacturing purposes."

"However, these concerns little to get some one in and train that person according to their own ideas, completing their education in that way, and they are never sure of a woman. There is always the fear that the woman will get married and leave. If a man marries he is more apt to stick to his job than before a woman marries she usually leaves."

"But I have mentioned the oppressors' wrong and love's pangs and legal delays and all that sort of thing."

"Which one is that?"

"The one beginning, 'To be or not to be.' But it is incomplete."

"Somehow, no woman seems to remember to celebrate the anniversary of the day on which she was 'wedded to her art.'"

As a Woman Thinks

THE REAL REASON FOR THIN BLOUSES.
BY EDITH E. MORIARTY.

Doctors, dress reformers, moralists and everybody else to the contrary, a large group of fashion artists in one of the biggest rubber plants in the country have decided in favor of the transparent georgette blouse. Some doctors claim the thin blouses undermine the health of the wearers. Dress reformers are against those sheer waists for many reasons; they are too extravagant, not plain and conservative enough for business wear, not practical and not nearly uniform enough. The things the moralists say of the innocent georgette blouse are really too awful to print. They say, among other things, that no decent, self-respecting girl wears such shocking, revealing, enticing garments as a transparent low-cut blouse. They also assert that working girls spend all of their money for such clothes merely to attract their employers.

The factory and office girls answered all of these criticisms and accusations recently when they made their decision in favor of the georgette blouse. They held several debates with almost 50 girls taking part, who represented at least 500 office and factory workers.

The girls have decided that they prefer to take a chance with their health by wearing thin blouses rather than staying up nights washing and ironing or working overtime to pay for having their waists washed or cleaned. They also prefer cleanliness and a thin blouse to a dark dress which may never see the cleaner's or washup from one end of the winter to the next. As for their answer to the dress reformers, the girls claim the blouses wear better, and they ought to know. They have ignored the moralists which only goes to show that they had none of the vampire ideas attributed to them in wearing their transparent blouses and their verdict stands. The georgette blouse is preferable because it wears better and is easily laundered.

The doctors, dress reformers and moralists will have to find something else to attack now, and here's hoping they will choose stiff collars, loud neckties, Palm Beach suits or tuxedos for a change.

(Copyright, 1920.)

WHO'S WHO
IN THE DAY'S NEWS

The rise to power of Hetman Semenov, the success of Admiral Kolchak as leader of the anti-Bolshevik forces in Siberia, is one of the major forces of war-torn Russia. He is today not more than 30 years old—mustache, regular features, a powerful build, an impressive figure on a horse, and an autocrat to his rough-riding followers.

Two years ago, when he threw himself into the maelstrom of war in which Russia swirled, he had only five followers. His method of recruiting and equipping his "army" was to make sudden raids on small Bolshevik encampments, seizing arms and supplies, and escaping before his enemies could rally.

Gradually his force increased to respectable dimensions, and before a year had ended had assumed formidable proportions.

He arrayed himself against the common enemy, for a long time operating as a freelance and devoting his energies to maintaining order along the railway. At length Gen. Horvath, the military commander at Harbin, on the beginning had opposed him, lent him recognition.

Semenoff's parentage—his father was a Buriat Cossack and his mother a Mongol—makes him a sympathetic figure to the Chinese, who, when he met defeat, fled into Manchuria in July, 1918, sent forces to his assistance. Kolchak's attitude toward him has been the exact opposite. A little more than a year ago, in December, 1918, the head of the Siberian provincial government deposed Semenov from command of the Fifth army headquarters at Chita and dismissed him from the service.

Since then Semenov followed a pronounced course of action followed by Semenov that Kolchak should re-

turn to the service.

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If you are using the yolks of eggs, the whites can be kept by placing in a glass and covering with damp cloth.

When baking roast beef a little sugar added to the salted water will give it a good brown color.

Try using celery for flavoring when cooking fish.

Never serve the same dish twice a week unless it is a vegetable.

For a dinner salad a relish is better than a course salad, since it is not so heavy. Either vegetables or fruits with oil dressing or mayonnaise make good salads.

Now place one table spoon of butter in a frying pan and add the well-drained oysters free from bits of shell. Cook for two minutes and then lift to buttered toast. Sprinkle with finely minced onion and parsley, a few drops of lemon juice and a dusting of salt. Sprinkle well with paprika and then serve.

Cheese and Onion Appetizer—Mince fine three onions. Place a little bacon or ham fat in a frying pan—about one table spoon—add the onions and cook slowly until very soft. Do not let brown. Now add four table spoons of grated cheese, one table spoon of catsup, one teaspoon of Worcestershire sauce, one-half teaspoon of salt.

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Rather Daring Is
This Dance Frock

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The girls have decided that they prefer to take a chance with their health by wearing thin blouses rather than staying up nights washing and ironing or working overtime to pay for having their waists washed or cleaned. They also prefer cleanliness and a thin blouse to a dark dress which may never see the cleaner's or washup from one end of the winter to the next. As for their answer to the dress reformers, the girls claim the blouses wear better, and they ought to know. They have ignored the moralists which only goes to show that they had none of the vampire ideas attributed to them in wearing their transparent blouses and their verdict stands. The georgette blouse is preferable because it wears better and is easily laundered.

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For the Table

Fruit Marmalade (delicious)—One pound pears, one pound sugar, one pound plums, two oranges, two lemons, one-half pound raisins.

Put all through food chopper. Add three and one-half pounds sugar. Boil one-half hour. Add one-half pound chopped nuts.

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Girl of 14 Is Wild
To Go With the Boys

BY MRS. ELIZABETH THOMPSON.

Dear Mrs. Thompson—I am a high school girl, aged 14, and am wild to go with the boys. All the boys in high school admire me. Do you think I am too young to go with the boys or to go out in society and to balls? My mother says I cannot go with boys until I am 17. I was with a boy last night and when my mother asked me where I went I told her I went to a show with my brother. Did I do right?

GYPSEY.

First of all, Gypsy, try and realize that your mother has your interests and well-being constantly before her. If she denies you what you are wild to have now, it is because she knows that and sees dangers that you cannot realize. Your mother indicates that your mother is right in forbidding you going out with boys at this time. Do you realize that you have told an untruth to your mother regarding that boy you were with? Nothing can cause an untruthful Gypsy. Because your mother loves you so deeply that she is acting as she does now. I would like to see you go to her immediately and tell her just how you feel and also about that untruth. I feel sure you will find mother understanding and helping you.

Dear Mrs. Thompson—The rest of the girls in our crowd go with the boys. I am 15 and my people object to my going with the boys. What would you say to that? RUBY.

Your case is much like "Gypsy's." My reply to her will answer you, I feel sure.

Dear Mrs. Thompson—I am a young man about 19 and still finish high school next year. I am in love with a girl in school. My teacher is partial to her and seems to love her. This makes me dislike him and my love for her lowers my ability to do good work in school. I am thinking about going away to school next year. What would you advise me to do? JEALOUS.

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